

BlueStar's Precious Metals line combines power and high-performance with unique cooking features and aesthetic sensibilities inspired by one of the world's leading chefs.

PRODUCT FEATURES

- UltraNova power burners deliver 22,000 BTUs of intense heat
- Gentle 130 degree simmer burner
- Extra-large convection oven that accommodates a full size 18" x 26" commercial baking sheet
- 1850 degree Infrared broiler
- Dependent French doors allow for easy loading/unloading
- Available in 5 unique colors or 1,000+ options
- Colored knobs and trim to match the range color

SPECIFICATIONS

Range Dimensions: 35.875"W x 24"D x 36.75"H

Large Oven Interior: 29.25"W x 20"D x 15"H

Top Burner Rating: 22,000 BTUs

Simmer Burner Rating: 9,000 BTUs

Large Oven Burner Rating: 30,000 BTUs

Infrared Broiler Rating: 15,000 BTUs

Electrical Requirements: 120V, 60Hz, 15 AMPs, 1 PH
(Unit must be on a Non-GFI, dedicated outlet)

Operating Gas Pressure: NAT: 5.0" WC, LP: 10.0" WC

Gas Line Size: 1/2"

Installation Clearance: 0" Side Cabinet, 0" Back Wall

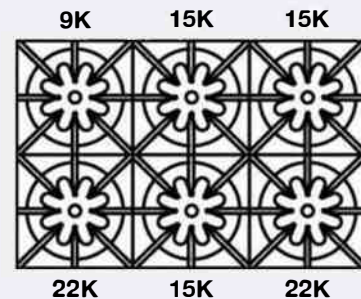


MODEL CONFIGURATION

Six Burners

RNB366PMV2

BURNER CONFIGURATION

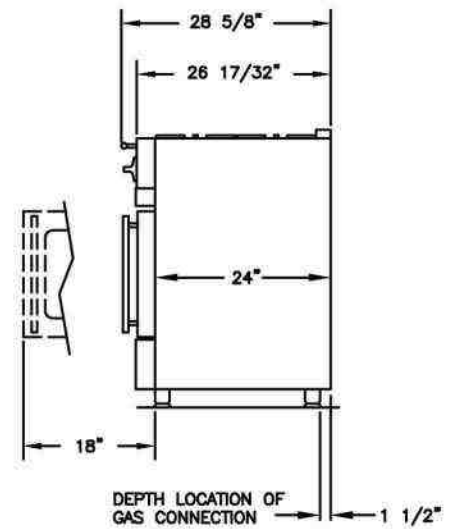
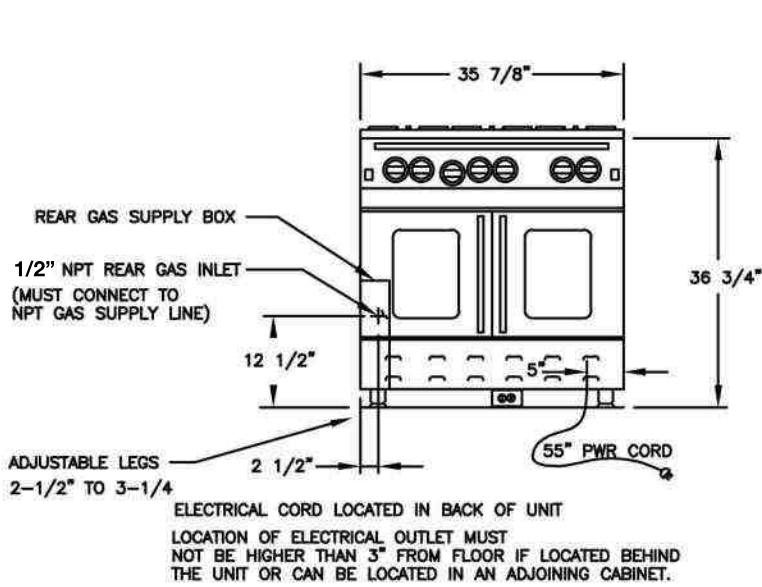


ADDITIONAL CUSTOMIZATION OPTIONS

- Burner configurations
- Knob colors
- Trim options

All specifications subject to change without notice.

Contact BlueStar Customer Service at (800) 449 - 8691 prior to installation or site preparation.



RELATED PRODUCTS

VENTILATION



SALAMANDER BROILER

